

## FACTS, FADS AND FOIBLES FOR KICKERBOCKER MAIDENS AND WAVES.

## FRUIT SERVING.

**Champagne and Watermelon**  
Form an Exhilarating Combination.

**Currants, Meringue, Peaches with Cordial, Pineapples and Sherry**  
Are Excellent.

Any one can make a good show with the best materials. The clever dresser is she who converts cheap goods into what women are pleased to designate as dreams. The clever housewife is she who serves the lowest priced dishes in such manner that she deceives you into the belief that you are feeding off vands or vegetables that would be the glory of a chef. Her devices are bestowed equally upon codfish and frogs' legs, neckties and gooseberries, and, though you may maintain a preference, at the end of her labors you are forced to acknowledge and appreciate their value.

In the matter of fruit, which at this season should show itself most prominently on the table of every able housekeeper, it is only a discriminating and artistic touch that can convert a dish of it into a thing of beauty or leave it, even when made up of choice bits, a commonplace affair.

The selection of fruit is as important as the serving of it. Knowledge in this, as in all things, is of primary importance. Over-ripe fruits are as bad as under-ripe ones. How to distinguish between them comes only with experience and a desire to learn. Having secured those of good quality, it is in the secondary art of serving that you can prove yourself mistress of your menage. It is an inviolate rule that all fresh fruits are better for being cold. Watermelons, cantaloupes and grapes are not fit to eat unless thoroughly chilled, and all other sorts are improved quite fifty per cent by standing in the refrigerator a few hours before serving time.

A watermelon should be kept on ice at least twelve hours before it is eaten, and it may be made to look its very best by placing it on a bed of grape, fig or mulberry leaves. To transform it into a distinguished dessert, halve the melon, remove as many of the seeds as practicable, and pour a pint of champagne into the holes left vacant; then fill them with small bits of ice chopped to fit.

Pineapple should always be served in a glass dish either cut in thin, round, slices, or into cubes sprinkled with sugar. One gill of white wine to a quart of the fruit will improve it immensely.

Currants make an extremely pretty effect if dipped in bunches in the beaten white of an egg and then in sugar. Let the coating get thoroughly dry before serving.

Cordial of some kind is an excellent accessory to cut up peaches, when cream for one reason or another is objectionable. Remember always that if allowed to stand after being pared they will grow dark.

Any good, firm berry or fruit served with broken ice is most appetizing. To arrange this properly fill the centre of a large glass dish with cracked ice; then lay fresh leaves around it, making a handsome bed on which to place the bunches or clusters.

A Southern fashion of serving bananas may be new to many housewives. Slice a sufficient quantity of good, ripe ones; sugar them slightly, deluge them with whipped cream and sprinkle them with a grating of nutmeg to taste.

To make an effective combination of fruits use a large, rather flat dish, with a tumbler, open side up, in the centre shaped with ferns or moss. Place a small, handsome pineapple on the tumbler, and then arrange apples, oranges and bananas around it. Also pears, grapes and plums, or whatever else is in season, and insert a few green leaves everywhere between the pieces of fruit.

## SHOE LORE.

White canvas shoes are to be worn only with white outing frocks. Even then they are the Cinderellas of society should wear them.

Tan shoes are suited to all sorts of outing and to ordinary business wear in summer. They are not appropriate for dress affairs, and the young woman who dons russet leather boots for ceremonious calls or semi-ceremonious drives writes herself down as lacking in a fine sense of the fitness of things.

Slippers are intended for indoor and piazza wear only. The only person who can be excused for walking in them is a low-stricken young woman who wanders about, breathless in gaudy, romantic meditation and inappropriate attire.

Bronze ties and bronze slippers are the fashionable footwear for ceremony. Those which are made with vesting straps are the most fashionable. With summer silks and elaborate gingham the low shoes are remarkably pretty.

The wise woman has as many pairs of shoe ties as she has of shoes. It is only by keeping boots in shape when they are off the feet that they will fit smoothly and neatly. They should be thoroughly aired when they are taken off, and when they are dry and clean they should be put on their wooden supports. Very fastidious women have sachet pads tacked to the bottom of the blocks to give a fresh odor to the shoes. They also remove the inner soles of kid and replace them with new ones every few weeks.

White kid and satin slippers should be wrapped in blue tissue paper, not in white. The acid which is used to render paper white acts upon the fabrics wrapped in it and yellows them.

## WOMAN AND HER WAYS.

Mrs. Dorothy Tennant Stanley, wife of the explorer, has a peculiar fondness for parasols, and has a unique collection, from millady's sunshade no larger than a small fan, popular with the belles of long ago, to the carriage parasols of the present day, with jeweled handles of priceless value and canopies of rare old lace.

Mrs. Richard Irvine, who was a Miss Morris, of Baltimore, sister of Mrs. Alfred Loomis, and an aunt of Mrs. Freddie Gehard, is one of the most popular women in New York. She has the rare gift of always doing the right thing at the right moment, and has a grace of manner and a personal magnetism that endear her to all who preserve her from mistakes and defend her from antagonisms. A year or two ago, while she was visiting Narragansett Pier, a grim old Beacon Hill dowager, who was not given to paying compliments, after ventilating all sorts of disagreeable globs of various fellow boarders, said to her: "You were a perfect beauty when you were possible."

## TITLES BY WHICH THE GREAT ARE DIGNIFIED.

Appropos the expected influx of dukes and duchesses, counts and countesses and other high and mighty personages at Newport this season, it is quite the proper thing that we become familiar with the correct mode of address.

For instance, "Your Grace," is an elegant expression, even more entrancing than duchess, but a duchess—the young Duchess of Marlborough, for example—is "Your Grace" to the lower half of the world only, according to an English authority on the subject, and "Duchess" to the upper half. The same is also true of "Duke." His friends say "Duke," his servants "Your Grace."

However the same authority declares that a letter to a duke or duchess should be superscribed, "To His Grace the Duke of Marlborough," or "To Her Grace the Duchess of Marlborough."

To a duke we begin, "My Lord Duke," to a duchess, "Madame." We conclude, "I have the honor to be, your Grace's obedient servant," or "I have the honor to be, madame, your ladyship's obedient servant."

Most people are under the impression that the Queen is constantly addressed as "Your Majesty." This style is used only when the parties addressing her belong to the middle or lower classes.

By members of the aristocracy and gentry she is addressed simply as "Madame." A similar rule applies with respect to the Prince of Wales, who, by the higher divisions of society is accosted as "Sir," and by the lower as "Your Royal Highness." This is true in regard to all members of the royal house. "Princess" is used by the aristocracy; "Your Serene Highness" by all other classes.

Letters for the Queen are directed to her private secretary. The enclosure bears the superscription, "To Her Majesty the Queen"; or, if it be an official communication, "To the Queen's Most Excellent Majesty." The letter itself begins "Madame," or "May it please Your Majesty," and concludes, "I have the honor to remain, with the profoundest respect, madame, Your Majesty's most faithful and dutiful servant."

Letters for the Prince and Princess of Wales are sent under cover to their private secretaries, and the enclosure directed to "His" or "Her Royal Highness." All the Queen's sons and daughters, brothers and sisters, uncles and aunts, are addressed as "Your Royal Highness," but her nephews and nieces are "Your Highnesses."

Younger sons of earls, viscounts and barons and their daughters prefix "Honorable" to their names, but in conversation the title is never used; it is "Mr. Blank," not the "Honorable Mr. Blank."

Baronets and knights are addressed by their titles and Christian names—as "Sir Frederick Hudson;" their wives by their titles and surnames, as "Lady Hudson."

A letter to a baronet is addressed "Sir Frederick Hudson, Bart.;" one to a knight, "Sir Frederick Hudson." Letters to baronets, knights or their wives begin, "Dear Sir Frederick," or "Dear Lady Hudson."

The younger sons of dukes and marquises are spoken to or of as "Lord George Hamilton," for instance, and the wife as "Lady George Hamilton."

## Social Duties

## Systematized.

Women who make society their business must adopt business methods if they expect to succeed in their undertaking. Almost as many books should have their place on the well-regulated boudoir table as there are ledgers on the counting-house desk. Almost as exact a system of balancing is necessary in the frivolous realm of society as in the conduct of a dry-goods store, and only the woman who has mathematical ability will ever be able to shine as a fashionable leader.

In an address-book should be entered the names of all friends. A calling-book of the same size and general appearance is also necessary. This little volume saves an infinite amount of trouble. It does away with the possibility of any wavering uncertainty as to whether So-and-So is owed a call or not. As Smith, Jones and Robinson come to pay their respects, let their names be entered in rotation, putting the date of the year at the top of the page, and, perhaps, for convenience sake, adding the month.

After an address-book has been dropped in for "yes and no," their names should be entered on the list, and after return calls have been made, a pencil may be stricken through the names of those by whom the social duty has been done. A list of the days when friends are "at-home" should also be kept. At the end of this calling-book a few pages should be headed Monday Tuesday, Wednesday, etc., and under each of these the name of the lady who is to be found on that date should be written.

A list should also be kept for party giving. This serves not only for the names of friends suitable to be invited to the classic "at-home," but by putting a red cross against the names of the younger folk, or those who enjoy dancing, we have our register for invitations for balls; or, by marking other names with a blue line, we know at a glance that those are the elder people who should be invited to dinner.

GATSUP IN VARIETY.  
**Asparagus Mushroom Catsup.**  
Put large, fresh mushrooms into a jar, wash well, and sprinkle freely with salt. Let stand two days, then strain, boil and skim. Add to each quart of liquor a half pint of elder vinegar, with white pepper and spices to your taste.

**Tomato Chili.**  
Peel and chop fine, twelve large tomatoes with two white onions. Add two tablespoonsful of salt, two of sugar, one of cinnamon, three big pods of pepper and three cups of vinegar. Boil for three hours, strain, bottle and seal.

**Cucumber Catsup.**  
Grate a dozen yellow cucumbers and three small onions. Add salt, let stand half an hour, then drain off the water and season well with pepper and spices. Put into jars and cover with cold vinegar. Is good but will not keep beyond a week.

**Raw Tomato Catsup.**  
Peel and grate coarsely a peck of ripe tomatoes, drain the pulp in a wire sieve, then thin it with cold elder vinegar to the consistency of thick cream. Add a chopped white onion, a tablespoonful of chopped celery, two tablespoonsful of salt, a tablespoonful of mustard seed, and a teaspoonful each of mace, cloves, allspice, and bruised ginger. Mix well, bottle and seal. Be sure to keep in the dark until used.

## TABLEAUX IN SUMMER ENTERTAINMENT.

"Living pictures" may depart from stageland, but "tableaux vivants" will always hold their own in society so long as there are belles who imagine themselves picturesque, or beaux with a smacking conviction that their fascinations are not fully shown in the "customary salts of solemn duck." Whenever two or three of fortune's favored families are gathered together, desiring amusement, there is the tableau. If a struggling seaside church or a poverty-stricken Summer hospital is also present to give a flavor of charity to the entertainment, so much the better. But theatricals and pictures the idle folk must have, with or without excuse. The secret of the success of the latter over the former is that, while some women doubt their ability to create parts, there are practically none who think themselves unfitted for some picture.

Well-known paintings furnish most of the subjects, and programmes boast the celebrated names of artists and their



works. Alma Tadema is probably the most popular of the furnishers of schemes for tableaux vivants. With sublime confidence women assume classic garb and classic coiffure, and think that they fit into classic pictures.

Thanks to Calve and Olga Netherole, and the other ladies who have made "Carmen" familiar, that tempestuous Spaniard is a frequent subject for living illustration. The dark-haired, gypsy type of girl insists upon being Carmen. Poetry offers almost as great a field for the posers in pictures as painting does. "The Lady of Shalott" has appeared in tableaux vivants at Southampton. Portia has stood in a gilt frame at Bar Harbor. Maude Muller has raked hay at Narragansett, and New London has seen Evangeline looking longingly into the distance that hides her Gabriel.

Sometimes the most charming results are obtained from the works of comparatively unknown painters—those whose works find no place in the great galleries, but are popular among those who have no rooted objection to chronos. The flower pictures are almost always popular—those with the alluring titles, "Among the Daisies," "Wearing Roses," "Where Lilies Blow" and the like. Of course, a girl of the rose, lily or daisy type is the central object, and she is surrounded by the flowers which give their name to the painting.

## Flowers for Food.

There is nothing new in the use of flowers as edibles, they are eaten variously in various parts of the world and in many cases form a really important article of food. In India, for instance, the basins of their sweet and sticky taste, while the flower buds of capers spinosa, a plant which grows on walls, etc., in the south of Europe, are pickled in vinegar in Italy and form what are commonly known as capers. The ordinary cloves of commerce, familiar to all housewives, are the unexpanded buds of a small evergreen, cultivated in several parts of the East and West Indies.

In our own United States many a humble cook has discovered the value of the early dandelion as a vegetable. The first shoots only are fit for food, later they become bitter and stringy. Cut off the roots, pick them over carefully and wash well in several waters, then put them in a saucepan of boiling water, add a teaspoonful of salt and boil one hour. When done drain and chop fine, then fry them with a tablespoonful of butter, salt and pepper to taste, stir until thoroughly heated and serve with an egg or butter sauce.

Another method of treating dandelions is to wash the leaves through several waters, then chop them into small pieces. Beat an egg, add a half cup of cream to it, stir over the fire till it thickens, then add a piece of butter the size of a walnut, two tablespoonsful of vinegar, salt and pepper to taste. Drop in the dandelions and stir over the fire till they are wilted and tender.

Salads of dandelions and nasturtium blossoms are made and served exactly as one would serve lettuce. Choose the best and tenderest shoots, wash and dry them thoroughly, carefully cover them with a French dressing and serve immediately.

## SENSIBLE OUTING SUITS.

Young women who are given to outdoor sports have discovered the advantages of tent cloth for outing dresses. The awning material is heavy, waterproof, non-tearable and washable. Short skirts made of this goods are worn with woollen jackets on tramping, sailing and other expeditions.

## SIXTEEN TO ONE AGAIN.

May-Maudie, what does all this talk about? What is it?  
It's too proper—between the men at the Summer places.

## The Waltz Quadrille.

One of the most natural poems Ella Wheeler Wilcox has written is the "Waltz Quadrille," which is an especial favorite among those to whom sentiment is a vital necessity, or, as some one has said, "A pleasurable pain." Mrs. Wilcox declares it cost her less time and effort than any of her others. A ball was given in her honor at Madison, Wis., some years ago, and an old friend, a married gentleman, put his name on her programme, for a waltz quadrille. He had been summoned from the city, and told her he must leave the ball room, to catch his train immediately after the dance. They chatted of bygone days, recalling reminiscences, both pleasant and sad, and, as she expressed her regret that he must leave her, her vivid imagination was busy at work conceiving what the situation might have been if they had been something more than friends, and for the moment she transformed the staid gentleman into a lover and herself into a romantic girl, who had given her heart into his keeping. While she floated gaily through the dance the delightful, exciting music acted as an impetus to her thoughts and stanza after stanza of the poem formed in her mind. The dance ended, her partner left her. In the early morning she went home, sat down in her ball dress, and, as the gray light of the day came through her windows, she wrote hurriedly and with scarcely an erasure, the poem—one verse of which is a favorite quotation:

"A clamor, a crash, and the band was still,  
'Twas the end of the dream and the end of the measure."  
The last few notes of that waltz-quadrille seemed like a dirge over the death of pleasure.  
You said "good night," and the spell was over,  
Too warm for a friend and too cold for a lover.

There was not doing else to say;  
But the light looked dim and the dancers weary,  
And the music was sad and the hall was dreary,  
After you went away."

For teeth that are naturally soft and inclined to decay easily, milk of magnesia has most excellent properties. Before retiring the teeth should be brushed with a soft brush and then the magnesia applied with a piece of absorbent cotton all around the upper and lower gums.

Bernhardt has given her name to the latest caprice in the line of lingerie. At a rate it bears her name. It is a night gown made in a fluffy, voluminous style which is eminently suggestive of the flowing robes of the tragedienne. It is made in either India lawn or in China silk. A pointed vest of tucks laid in shallow V's forms the front and the back is fully frilled. The gown itself has its fulness gathered at the waist in such a way as to give a short-waisted Empire effect. The sleeves are very full. Ribbon bows trim shoulders, waist and wrists.

## For Summer Thirst.

Here is a drink that goes excellently with cake, wafers or sandwiches at informal Summer gatherings. Take a pint of black tea, strong and clear, four tablespoonsful of sugar, a sliced lemon, a sliced peach or two and a bottle of white wine—Sauterne is about the best. Mix thoroughly, then add a sherry glass of any preferred liqueur, with a few bits of cucumber rind, and the juice of an orange. Add also a quart of cracked ice, and set your punch-bowl on ice for twenty minutes. Then, just as it is served, pour in a bottle of cold soda water. Drink through straws from tall, thin glasses, with a bit of ice and a slice of fruit in each.

## POT-POURRI.

Take one-half peck rose leaves, gathered dry, one pint fine salt, one ounce each of powdered sandalwood,orris root, cloves, mace, cinnamon, cassia and citronwood—also half ounce of gum benzoin and dry-shredded lemon peel. Spread the rose petals thinly on paper for twenty-four hours, then put a thick layer of them at the bottom of your jar, cover with salt, and on top of that put a thick layer of the mixed aromatics. Repeat until all are used, or the jar is full. Press down firmly, put on the cover and leave undisturbed for at least two weeks.

## FASHION'S LATEST CAPRICE.



## HOUSEHOLD ECONOMICS.

**Universities Declare Higher Education Incomplete Without This Study.**

**Women Lecturers Who Have Inaugrated a Crusade Against Ignorance of Domestic Economy.**

The old story that a college education renders a woman unwomanly, by making the kitchen a less desirable field of action—is out of print. The college girl is venerated in the eyes of an audience created by the comparatively recent introduction into various college curriculums of a course of household economics. The suggestion originated with a woman, and women are proud thereby. The masculine heart is touched and the college girl's matrimonial prospects rest on a sounder basis.

This new system of making clear the pathway of domestic economy is not along the line of practical work, as advocated in days gone by at Holyoke and Wellesley. It is, rather, a scientific study of vexed "back door" problems in a course of lectures embracing every phase of the question, and delivered by women to whom the making of a loaf of bread is as simple as the solving of a problem in Euclid.

Probably the most thorough course in household economics is given in the University of Wisconsin by that skillful writer and lecturer, Mrs. Helen Campbell. The first of these lectures was given at this university in the School of Economics under the direction of Dr. Richard T. Ely in the Spring of 1895. Dr. Ely seriously advocates the building of a suitable working department for this course. The twelve lectures at the university are given under the following heads: The Statistics and Dynamics of Household Economy, "The House," "The Building of the House," "Organization of the House," "Furnishing," "Household Industries," "Nutrition," "Food and Its Preparation," "Cleaning and Process," "Service," "Organized Living."

It will be readily seen that such a complete course of study, comprehensive worked out along each line, is pre-eminently to turn out college women possessing "home making" qualities of no measure, capable of making a "home," either the drawing room or kitchen in point, that would be at once an asset to health and attractive.

At the University of Illinois a report of eight of the above lectures is enlarged, and the course is soon to be enlarged.

Forest, Illinois, has a lecture on household economics, and the Northwestern university, at Evanston, is contemplating a similar move.

The Stanford University, in California has been doing some excellent work in domestic economy, under the supervision of Mrs. Mary Roberts Smith, formerly Professor of History at Wellesley. Mrs. Smith has rounded out her course of instruction in a most comprehensive manner, and her girls are made familiar with every varying phase of domestic existence, from architecture and electricity to plumbing and bacteriology.

Mrs. Ellen Richards, of the Boston Institute of Technology, is a well-known writer on the subject.

At Vassar College, Prof. Lucy Sargent has given unlimited time and thought to the study of domestic service, and has ten much on the subject for the Cassin, the New England Magazine and the American Statistical Society.

Thus it will be seen that this new direction is branching out in every direction, such institutions as Pratt, Drexel, and the College for the Training of Teachers have all included in their curriculum department for the advancement of the sciences.

A further interest in the movement shown in the establishment of a "National Household Economic Association," which has branches in nearly all the large cities and State presidents in all the States, is discussing the question of a great training school for mistress maid alike. Philadelphia is wrestling with the same vexed question in her discussions, and New York, although a little behind the times in this respect, is waking up, under the direct of Mrs. Albert Abbe, and will at once give her voluble attention to an adjustment of the puzzle, "Co-operation of the domestic departments on a business basis" is the solution of the difficulty given by Mrs. Helen Campbell.

## FROU-FROU.

A dainty little watch, shaped like a guitar, another little shaped, still another fashioned like a miniature urn, belong to the large collection of watches owned by Mrs. Cornelius Vanderbilt.

Mr. John D. Rockefeller paid \$20,000 for a Taormine rug, somewhat larger than one purchased by Mr. Vanderbilt \$18,000 at the World's Fair.

In the conservatory of Mrs. Austin bin's Fifth Avenue mansion, among palms, ferns and various tropical vegetation stands a pretty face which in was a great pet of the Corbin children, their country home near Babylon.

Appropos to colors for liveries, green is favorite color at present, and is used by vast number of people, the Hewitts, for instance, and Mrs. Goodridge; maroon or claret by the Kips and Vanderbilts; but it is doubtful if any one in America has aspired to the magnificence of white and gold liveries—the colors in which the servants of the Count and Countess Castellane (Anna Gould) shine resplendent.

The footman at Windsor Castle, who "saddles and bridges" the bicycles for the young princes and princesses, redolent in the title of Sergeant Bikesman, which, it is said, has been conferred upon him by the Queen herself. This apparently indicates that Her Majesty regards the wheel favorably. Sergeant Bikesman wears a scarlet and gold coat, adorned with chevrons, buckskin breeches, top boots and a silk hat.

## SWEET SOUR PICKLE.

Soak your pickle until it is perfectly quiet, then for each gallon of vinegar, take two pounds of moist sugar, a cup of unground white mustard. Strew the seed between the pickles, are packed in the jars. Heat the and sugar to the scalding point, cure they do not boil, and pour over the pickles.